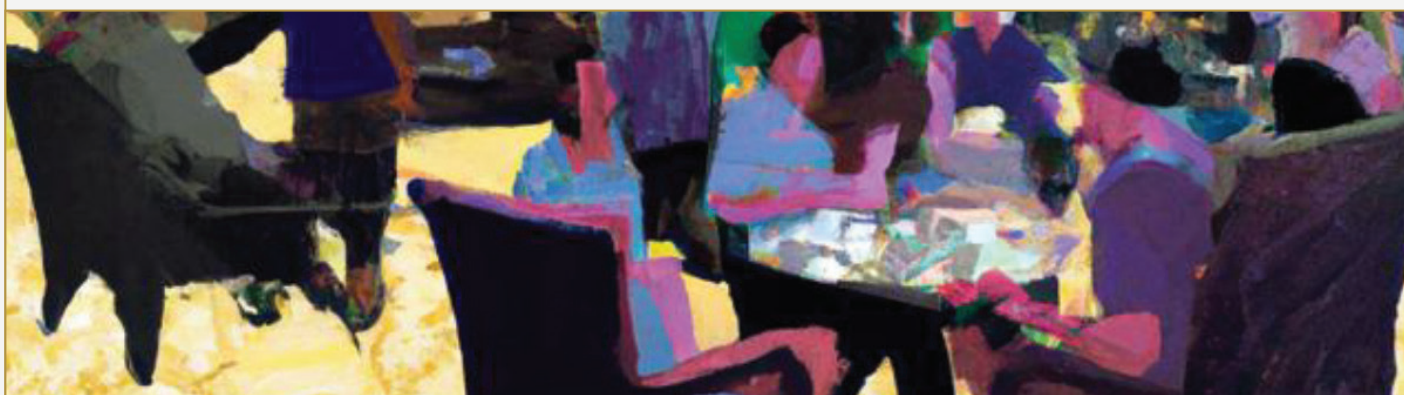




PALMEN

RESTAURANT



Servers fra mandag til fredag
kl 11:00 – 16:30 / 17:00 – 22:00

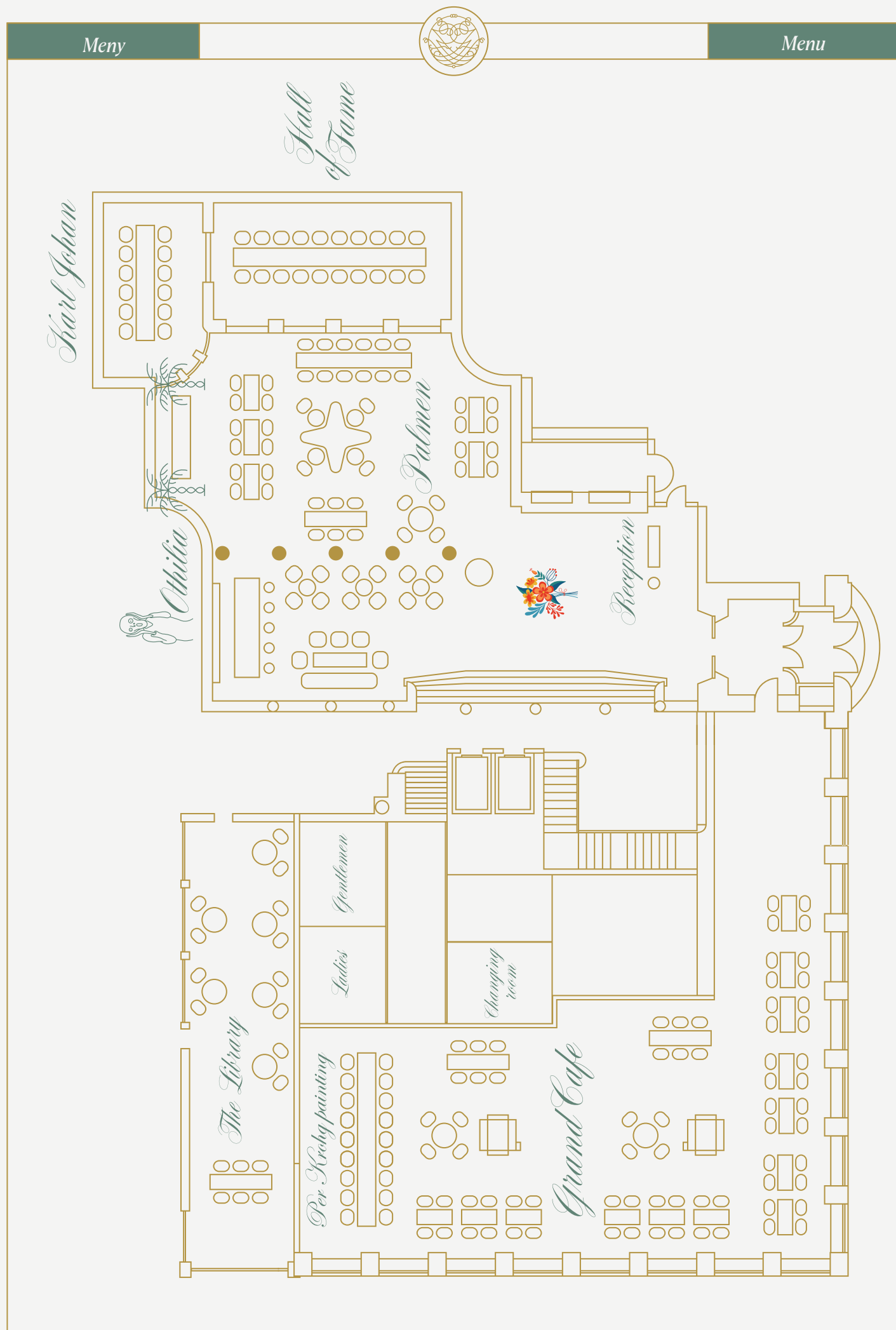
Serveres lørdag
kl 12:00 – 17:00 / 18:00 – 22:00

Serveres søndag
kl 12:00 – 17:00

Served from Monday to Friday
11:00 – 16:30 / 17:00 – 22:00

Served Saturday
12:00 – 17:00 / 18:00 – 22:00

Served Sunday
12:00 – 17:00



Meny



Menu

PALMEN

RESTAURANT

Palmens historie / Palmen history

Palmen var opprinnelig stallen til Grand's grunnlegger Julius Fritzners hester frem til åpningen av restauranten i 1913. Helt siden åpningen i 1874 har Grand Hotel Oslo vært et yndet møtested for bohemer, kunstnere, originaler og reisende fra inn- og utland og i tillegg til Oslo borgere. Henrik Ibsen var ofte innom Palmen når han trengte et avbrekk fra byens sommervarme, på den tiden var Palmen en åpen restaurant uten glasstaket. Palmen har vært gjennom mange endringer opp igjennom årene, den siste renovasjonen var i 2016. Historien lever fortsatt videre i Palmen – et ikon i Norge.

Palmen was originally the stable of Grand's founder Julius Fritzner's horses until the opening of the restaurant in 1913. Ever since it's opening in 1874, the Grand Hotel Oslo has been a favorite meeting place for bohemians, artists, residents and travelers from home and abroad as well as Oslo's citizens. Henrik Ibsen often visited Palmen when he needed a break from the city's summer heat, at that time Palmen was an open restaurant without the glass roof. Palmen has been through many changes over the years, the last renovation was in 2016. The history still lives on in Palmen – an icon in Norway.



Afternoon Tea serveres lørdager og søndager.
NB! Minimum 2 personer for bordreservasjon.

Bordreservasjon
Se ledige tider og book din Afternoon Tea på www.grand.no
Afternoon Tea kr 665,- per person

*Afternoon Tea is served Saturdays and Sundays.
NB! Minimum of 2 persons for table reservations.*

Table reservations
See available times and book your Afternoon Tea at www.grand.no
Afternoon Tea NOK 665 per person

GRAND HOTEL OSLO

PALMEN



PALMEN

RESTAURANT

Drikke / Beverage

Musserende / Sparkling

Musserende / Sparkling		Glass	Bottle
Bollinger Special Cuvee Champagne France	NV	219,-	1295,-
Ayala Rose majeur Champagne France	NV	236,-	1395,-
Crémant de Bourgogne Brut Leonce Bocquet France	NV	144,-	845,-
Prosecco Brut Mionetto Veneto Italy	NV	128,-	745,-

Rosévin / Rosé Wine

Rosévin / Rosé Wine		Glass	Bottle
Château de Berne Inspiration Provence France	2024	190,-	935,-

Hvitvin / White Wine

Hvitvin / White Wine	Glass	Bottle	
Sauvignon Blanc Porcupine Boekhoutskloof South Africa	2024	148,-	725,-
Riesling Charm Georg Breuer Rheingau Germany	2024	174,-	855,-
Chablis Domaine Brocard Burgundy France	2024	189,-	950,-
Pinot Grigio Elena Walch Alto Adige Italy	2024	198,-	975,-
Chardonnay Black Stallion Napa Valley USA	2022	252,-	1245,-
Chassagne Montrachet Andre Goichot Burgundy France	2023	510,-	2535,-
Meursault Village Andre Goichot Burgundy France	2022	582,-	2895,-

Rødvin / Red Wine

Rødvin / Red Wine		Glass	Bottle
Cabernet Sauvignon Robertson Breede River Valley South Africa	2023	138,-	675,-
Zinfandel Three Finger Jack Lodi USA	2022	179,-	880,-
Barbera d'Alba Paolo Scavino Italy	2023	253,-	1250,-
Pinot Noir Château du Cray Andre Goichot	2022	222,-	1095,-
Chateau Brun Saint Emilion Grand Cru Bordeaux	2020	253,-	1250,-
Gevrey Chambertin Andre Goichot Burgundy France	2021	599,-	1980,-
Chambolle Musigny Andre Goichot Burgundy France	2021	461,-	2290,-

Inneholder/Contains: Sulfitter/Sulfities



PALMEN

RESTAURANT

Drikke / Beverage

Ø1 / Beer

Ol / Beer	
Ringnes fatøl, lager, 40 cl	125,-
Peroni, lager, 33 cl	129,-

Inneholder/Contains: Hvete/Wheat

Alkoholfrie alternativ / Non-Alcoholic alternative

Alkoholfrie alternativ / Non-Alcoholic alternative	Glass	Bottle
Musserende Miris Blanc de Blancs	102,-	495,-
Musserende Miris Premier Rose		495,-
Miris red wine or white wine	102,-	495,-
Veneto Italy San Pellegrino Sparkling Water, 50 cl	95,-	
Coca Cola / Coca Cola Zero / Sprite / Fanta, 33 cl	69,-	
Ringi Aroma Eplemost, Glass / 75 cl	122,-	205,-

Varm drikke / Hot beverage

Kanne med kaffe / Pot of coffee	71,- per person
Espresso basert kaffe / Espresso based coffee	fra / from 54,- per person
Kanne med te fra Palais Des Thés / Pot of tea from Palais des Thés	81,- per person
Varm sjokolade med krem, Valrhona – Hot chocolate with cream, Valrhona	89,- per person

Meny		Menu
 PALMEN RESTAURANT		
Middagsmeny / Dinner menu		
Palmen's Trilogy of Taste 3 retters middagsmeny 845,- Vi ber vennligst om at det velges én hovedrett for hele selskapet hvis dere er 7 eller flere personer Palmen's Trilogy of Taste 3 course dinner menu 845,- <i>We kindly request that one menu is chosen for the entire party if you are 7 persons or more</i>		
Forrett / Starter		
Andeterrine Duck terrine And, pistasj, sennep, grønn pepper og fiken.. <i>Duck, pistachio, mustard, green pepper and figs.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, fisk/fish, egg, pistasj/pistachio (nuts)</i> <i>Pinot Noir Château du Cray Andre Goichot Burgundy France</i> 222,-		
Hovedretter / Main Courses		
Okseribbe Beef short ribs Greater Omaha okseribbe med poteter, miso, chimichurri og små løk. <i>Greater Omaha shortrib, potatoes, miso, chimichurri and baby onion.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, selleri/celery, sennep/mustard, soya</i> <i>Zinfandel Three Finger Jack Lodi California USA</i> 179,- <i>Chambolle Musigny Andre Goichot Burgundy France</i> 461,-		
Eller / Or Pannestekt skrei Panfried Arctic cod Pannestekt skrei, brandade, grønne erter, grønne bønner, sitron, ørretrogn og brunet smør. <i>Panfried Arctic cod, brandade, green peas, green beans, lemon, trout roe and browned butter.</i> <i>Innholder/contains: melk/milk, fisk/fish, selleri/celery, sulfitter/sulfites</i> <i>Chablis Domaine Brocard Burgundy France</i> 189,- <i>Pinot Noir Château du Cray Andre Goichot Burgundy France</i> 222,-		
Dessert		
Baba au rhum Ananas og Madagsakar vanilje. <i>Pineapple and Madagascar vanilla.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), egg,</i> <i>Sauternes Castelnau de Suduiraut Bordeaux France</i> 95,- 6 cl		

Meny		Menu
 PALMEN RESTAURANT		
Middagsmeny / Dinner menu		
Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00 <i>Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00</i>		
Forrett / Starter		
Østers Oysters 3 østers, agurk- og dillmignonette. <i>3 oysters, cucumber- and dill mignonette.</i> <i>Innholder/contains: bløtdyr/mollusk, sulfitter/sulfites</i> <i>Chablis Domaine Brocard Burgundy France</i> 189,- <i>Sancerre Franck Millet Loire France</i> 212,-		
Sjøkreps og brioche Langoustine brioche Sjøkreps, brioche, koriander, skalldyr og gressløk. <i>Langoustine, brioche, coriander, shellfish and chives.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, egg, skalldyr/shellfish</i> <i>Chablis Domaine Brocard Burgundy France</i> 189,- <i>Chassagne Montrachet Andre Goichot Burgundy France</i> 510,-		
Krabbe fra Hitra Hitra Crab Krabbe, skalldyr. Rørosrømme, dill og sitron. <i>Crab, shellfish, sour cream from Røros, dill og sitron.</i> <i>Innholder/contains: melk/ milk, fisk/fish, skalldyr/shellfish, sulfitter/sulfites</i> <i>Riesling Charm Georg Breuer Rheingau Germany</i> 174,- <i>Sancerre Franck Millet Loire France</i> 212,-		
		
GRAND HOTEL OSLO		PALMEN

Meny



Menu

PALMEN

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Middagsmeny / Dinner menu

Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00
Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00

Dessert

Baba au rhum

Ananas og Madagsakar vanilje.
Pineapple and Madagascar vanilla.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg,

175,-

Vinanbefaling / Wine recommendation

Sauternes Castelnau de Suduiraut Bordeaux France

95,- 6 cl

Pear Hélène

Nica Brown single origin-sjokolade og olivenolje.
Nica brown single origin chocolate and olive oil.

Innholder/contains: hvete/wheat (gluten), egg, mandler/almonds

185,-

Riesling TBA Rudolf Rabl Niederösterreich Austria

125,- 6 cl

Crème Brûlée

Hermetisert frukt og trippel karamell.
Preserved fruits and 5 times caramel.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg

185,-

Sauternes Castelnau de Suduiraut Bordeaux France

95,- 6 cl

Ostekake

Cheesecake

Blåbær og hasselnøtter.
Blueberries and hazelnuts.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg, nøtter/nuts (hazelnuts)

165,-

Tokaj Late Harvest The Royal Tokaji Wine Company Hungary

96,- 6 cl

Meny



Menu

PALMEN

RESTAURANT

Middagsmeny / Dinner menu

Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00
Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00

Dessert

Stracciatella

Honning fra Dronningens hage og bacon.
Honey from The Queens Garden and bacon.

Innholder/contains: hvete/wheat (gluten), melk/milk, svin/pork

175,-

Tokaj Late Harvest The Royal Tokaji Wine Company Hungary

96,- 6 cl

Petit Four

Peanøtt makron, lakris og canelé.
Peanut macaron, licorice and canelé.

Innholder/contains: hvete/wheat (gluten), melk/milk, egg, nøtter/nuts (peanuts), mandler/almond

145,-

Moscatel de Setubal Alambre Portugal

76,- 6 cl



GRAND HOTEL OSLO

PALMEN



PALMEN

RESTAURANT

Coctailmeny / Coctail menu

Klassiske cocktailer / Classic Cocktails

Dry Martini

Tanqueray Gin, Noilly Prat, Sitron eller Oliven.
Tanqueray Gin, Noilly Prat, Lemon or Olive.

210,-

Espresso Martini

Koskenkorva Vodka, Kahlua, Espresso-kaffe.
Koskenkorva Vodka, Kahlua, Espresso Coffee.

210,-

White Lady

Roku Gin, Cointreau, Sitrus, Eggehvite.
Roku Gin, Cointreau, Citrus, Egg White.

210,-

Remy Martin X.O. Opulence Serve

Oppdag overdådigheten av Rémy Martin XO Cognac sammen med sjokolade, i en unik gourmetopplevelse.
Discover the opulence of Rémy Martin X.O. Cognac paired with chocolate, in a unique gourmet experience.

4 cl Rémy Martin X.O. Excellence servert med mørk sjokolade og parmesanost.
4cl of Rémy Martin X.O. Excellence served with dark chocolate and parmesan cheese

375,-



PALMEN

RESTAURANT

Brennevin meny / Spirits menu

Vennligst skann QR-koden for a se var fulle liste over brennevin på nettet.
Please scan QR code to see our full list of spirits online.



Meny



Menu

PALMEN

RESTAURANT